

# Imperium Nadbałtyckie (Imperialny Porter Bałtycki)

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **77**
- SRM **40.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (52.9%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (29.4%)	79 %	16
Grain	Weyermann Caramunich 3	0.5 kg (5.9%)	76 %	150
Grain	Caraaroma	0.5 kg (5.9%)	78 %	400
Grain	Weyermann - Carafa I	0.5 kg (5.9%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Marynka	50 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Sherry Oloroso	50 g	Secondary	30 day(s)